

KAZAGURUMA produced Sunday ramen lunches
on 7, 14 and 21 July

We have prepared different flavours of ramen for each week.
As a special treat, we have also prepared welcome sushi bites in addition to
the ramen!

It will be a two-course lunch - Sushi and Ramen.
Which day will you pick? Of course, you can eat all of them!

First dish: welcome sushi bites

Second dish: ramen of the day

Price \$48/per person

This special menu is only available at this event, so try it for yourself!

Please understand that as this is a menu for a special event, dietary
restrictions will not be accepted.

This lunch event is booked on a pre-payment basis.
Reservations can only be made online via the website.

Warm up in the winter chill with our ramen!

We look forward to your booking.

7th July

香り鯖節ラーメン | TOKYO KAORI

The elegant broth made from whole chicken and lots of vegetables is harmoniously flavoured with konbu, Saba-bushi, soy sauce, and red miso. Topped with smoky yakitori, a soft-boiled egg entangled in the noodles, yaki nori seaweed, and punchy coriander, and finally a sprinkling of dried saba-bushi flakes for an accent.

'A fragrant Tokyo shoyu ramen filled with Japanese elements'

#shoyuramen

14th July

濃厚鶏ラーメン白 | HAKATA SHIRO

Japan's No. 1 Ramen City: Fukuoka Hakata. Hakata ramen is usually characterised by a cloudy soup made from pork bones, but Kazaguruma recreates this by using chicken. The toppings are the homemade spicy takana that are unique to Hakata ramen, a soft-boiled egg, tender chicken cha-shu, and kikurage mushrooms with a nice texture.

'A rich and creamy authentic ramen'

#hakataramen

OR

濃厚鶏ラーメン黒 | KUMAMOTO KURO

Ramen from Kumamoto prefecture, next to Fukuoka. Along with Fukuoka, it is a popular ramen area. The ramen here is characterised by its rich ramen soup and fragrant garlic oil, making it the most punchy local ramen. A popular ramen shop in Auckland, Ajisen Ramen, is originally from Kumamoto. Toppings include tender chicken cha-shu, soft-boiled egg, spicy bean sprouts, kikurage mushrooms, and fried garlic.

'A rich ramen with a strong garlic flavor that will become an addictive taste'

#kumamotoramen

21st July

海鮮ちゃんぽん | NAGASAKI CHANPON

This is a very popular local noodle dish from Nagasaki prefecture, on the other side of Fukuoka prefecture. Unlike typical ramen, it features lots of stir-fried vegetables and seafood, and soft, thick noodles. At Kazaguruma, we add the umami of several kinds of seafood to chicken broth to create a delicious cloudy soup.

'Don't miss out on this delicious dish, which is not often available in NZ'

#chanpon